

L O U V I N O
Sunday Brunch

BUFFET STYLE FOR PARTIES OF 18+

\$25 per person

Available in our Private Dining Room or on our partially covered patio, weather permitting.

Package includes non-alcoholic beverages

Choose 1 Starter

Fresh Fruit Variety

Frites with truffle aioli

Biscuits with seasonal Jam & Butter

Loaded baked potato tots with bacon cheddar, scallion and house ranch

Country doughnuts, cinnamon and sugar, vanilla anglaise

Choose 2 Sides

Crispy hash-browns

Classic scrambled eggs

Warm Brussels Sprouts Salad (LouVino's #1 selling dish)

Mixed Green Salad with dressing

Classic bacon OR sausage

Choose 2 Mains

Biscuits & house goetta gravy

Chicken Biscuit Sliders

Croissant BLT using smaller croissant

Fried Chicken Tacos

Pimento Cheese Sandwiches on smaller croissant

Pimento Cheese Chicken Salad Sandwiches on smaller croissant

Stuffed French Toast: vanilla mascarpone, cinnamon, berry jam,

bourbon maple & whipped cream

\$2 Mimosas every Sunday for Brunch!

www.louvino.com

L O U V I N O
Sunday Brunch

FOR PARTIES SMALLER THAN 18PPL

\$25 PER PERSON

Customize your limited menu from the options below; the menu will be printed and on the tables for your guests on the day of your event.

Your Brunch includes all non-alcoholic beverages, *biscuits with jam & butter* on the tables upon arrival, a plated entrée for each guest served with *family style fruit*, & dessert.

Choose Four Entrées for your menu:

biscuits 'n gravy

w/ house goetta gravy, sunny side up egg*

farmers market frittata

w/ sautéed vegetables, eggs, mozzarella, mixed greens

pancake tacos

topped w/ bacon, sausage, scrambled eggs and cheese,
& spiced maple dipping sauce

chicken biscuit sliders

w/ local bacon, poblano aioli, pepper jack cheese

warm Brussels sprouts salad with grilled chicken

warm Brussels w/ roasted seasonal veggie salsa, cilantro lime vinaigrette

pimento cheese chicken salad

w/ pickle, mixed greens on croissant
with side of tots OR Brussels sprouts

salmon patty sliders

w/ dill cream, tomato caper relish, greens on brioche buns

croissant BLT sandwich

w/ fried green tomato, local bacon, cheddar, over easy egg, maple mustard
with side of tots OR Brussels sprouts

fried chicken tacos

w/ garlic whipped potato, pepper chicken gravy and cheddar cheese
with side of tots or Brussels sprouts

Dessert

LouVino's Signature Stuffed French Toast

with vanilla mascarpone, cinnamon, seasonal jam, bourbon maple and whipped cream.

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LouVino PRIVATE DINING CONTRACT GUIDELINES

CONTRACT GUIDELINES A guaranteed guest count is required for all meal functions three days prior to your event. This number will be considered the minimum guest number billed. Final billing will be based on your guaranteed number or the actual number in attendance, whichever is higher. Your final guest count will ensure that the proper amount of seating and space is reserved and ready upon your arrival.

DEPOSITS Depending on time, date and size of party, a deposit may be required.

MENUS To ensure a successful event, we request that your menu selection and all function requirements be finalized 10 business days prior to the date of your function. LouVino must know of any dietary restrictions or members of your party with allergies to the menu selected at the time the menu is selected.

FOOD AND BEVERAGE MINIMUMS and POLICIES Food and beverage minimums are required. See our "Events" page on our website for more information about minimums. Any food and beverage amount below the minimum will be subject to a room fee to make up the difference between the actual spent and the minimum charge.

All food and beverage items purchased or consumed by your attendees at the Restaurant must be supplied and prepared by the Restaurant. You may bring a cake to your event for a cake-cutting fee of \$2/person in your party. It is the policy that no alcoholic beverages may be brought into the Restaurant for a private function. We reserve the right to request proof of legal drinking age when necessary. Kentucky law prohibits the removal of alcoholic beverages from the premises.

DECORATIONS/ACCESS TO THE ROOM In most cases, you will be able to decorate your event room prior to your event. There may be rare cases in which an event is booked prior to yours, which would limit the time you are allowed access. In a case such as this, a manager will inform you of the time limitations when booking. Decorations including flowers, balloons, contained candles, table runners, and vases are permitted. In order to uphold our restaurant, wall decorations, glitter, and confetti are not permitted.

PAYMENT/BILLING/ADDITIONAL FEES Payment is due immediately upon completion of the event. An itemized check will be presented at the completion of your event. All charges will be based upon the guaranteed or actual attendance, whichever is greater. Acceptable forms of payment include cash, Visa, Mastercard, Discover, and American Express. All final payments include a 2% service fee, 20% gratuity, and 6% sales tax. Prices do not include sales tax, gratuities or minimum food requirements. All gratuities are based upon the actual charge or the minimum room charge, whichever is higher.

CANCELLATION POLICY

- For full refund of your deposit, cancellation must be made 14 full days prior to your reservation's start time.
- If a dinner cancels less than 14 full days in advance, the deposit is not refunded.
- If a dinner cancels less than 7 full days in advance, the guest forfeits the deposit or 25 of the estimated bill (whichever is greater).
- If a dinner cancels less than 72 hours in advance, the guest forfeits the deposit or 50 of the estimated bill (whichever is greater).

LIABILITY

The Restaurant reserves the right to inspect and control all private functions. The guest agrees to be responsible for any damage to the Restaurant, including but not limited to A/V equipment, furniture, and decorations. The Restaurant shall not be responsible for damage or loss of any merchandise or articles brought into the Restaurant, or for any items left unattended.

DEFAULT

The failure and/or refusal by you to make payment as specified in the Agreement, at the option of the Restaurant, shall constitute cancellation of the event by you. The Restaurant shall retain all deposits and advance payments. By Approving of this Event Proposal, you acknowledge that you have read and agree to all of the terms and condition listed in the Event Summaries and Event Policies.